

## Spuntini

### Housemade Rosemary Focaccia and AP Bakery

#### Sourdough

with Cobram Estate Coratina

#### Calvisius Tradition Caviar (10g)

with Mascarpone and Pane Carasau

#### Gold Spot Trevally Tartare on Crostini

with Parsley and Caper Leaves

#### Sicilian Green Olives

#### Olives all'Ascolana

Stuffed with Veal and Parmesan

## Crudo

### Freshly Shucked Sydney Rock Oysters

with Pinot Grigio Mignonette

#### Bigeye Tuna

with Salsa Verde

#### Albacore Tuna

with Green Olive and Pistachio Salsa

#### Swordfish Carpaccio

with Pine Nuts, Currants and Chinotto Dressing

#### Bigeye Tuna Tartare

with Roasted Eggplant, Calabrese Chilli and Bergamot

#### Gold Spot Trevally

with Green Olive and Almond Tapenade

#### Abrolhos Island Scallops

with Ciambotta of Peppers and Eggplant

#### Steak Tartare

with Nduja, Capers and Crostini

## Antipasti Freddi

### Nectarine and Black Russian Tomato Salad

with Basil and Cobram Estate Coratina

#### Burraduc Farm Buffalo Mozzarella

with Eggplant Caponata

#### Frutti di Mare

King Prawns, Squid, Blue Swimmer Crab and Tuna Crudo

#### Our Wagyu Bresaola

with Reggiano and Olive Oil

#### Prosciutto San Daniele

with Gnocco Fritto and Pickled Eggplant

#### Vitello Tonnato

with Hand-Rolled Grissini

## Antipasti Caldi

### Sicilian Eggplant

with Almond Puree, Salted Chilli, Mint and Carasau Bread

32

### Figs and Stracciatella

with Vincotto, Croutons and Rosemary Dressing

32

### Grilled King Prawns

with Garlic Butter and Fermented Chilli

39

### Grilled Southern Calamari

with Nduja Butter

34

### Crumbed King Prawns and Calamari

with Lemon Mayonnaise

45

## Secondi di Carne

### Chicken 'al Mattone'

with Chilli, Garlic and Rosemary

45

### Wollemi Duck Breast

with Poached Cherries and Vincotto

55

### Parmesan-Crumbed Veal Cotoletta

59

### CooperTree Beef Short Rib

Slow Cooked and Grilled with Tarragon Salsa

52

### Brasato of David Blackmore Wagyu Beef Cheek

with Polenta and Gremolata

52

### Trippa alla Romana

36

## Pasta

### Tortelli alla Lombarda

with Pumpkin, Walnuts and Sage Butter

34

### Ricotta Gnocchi

with Sugar Plum Tomatoes and Basil

33

### Agnolotti in Brodo

Sweet Corn Agnolotti with Tomato and Basil Broth

36

### Tagliolini

with Blue Swimmer Crab, Garlic, Chilli and Lemon

49

### Squid Ink Spaghetti Chitarra

with King Prawns, Pistachio and Oregano

45

### Tagliatelle alla Bolognese

#### Orecchiette

with Pork Sausage, Silverbeet and San Marzano Tomatoes

36

39

### Maccherone Lungo alla Genovese

Mishima Beef Ragu with Onion and Pancetta

36

## Bisteccche alla Griglia

*Served with Salsa Rossa and Salmorejillo*

### Dennis' Minnamurra CopperTree Speckle Park

*Grass Fed, Coolah, New South Wales*

- 220g Fillet with Tuscan White Beans 69
- 350g Scotch Fillet with Mushroom Cream 110
- 500g Dry Aged Bone-In Sirloin 130
- 600g Dry Aged Ribeye 160
- 800g Dry Aged T-Bone 220

### Jason's Tilda Pure Blood Chianina

*Grass Fed, Mount Canobolas, New South Wales*

- 240g Skirt 70
- 220g Flat Iron 90
- 240g Rump 75

## Contorni

### Green Salad

with Pinot Grigio Vinaigrette

12

### Rocket and Parmesan Salad

12

### Salad of Green Beans

with Anchovy Crema and Pangrattato

16

### Salad of Ox Heart Tomatoes

with Borlotti Beans, Sicilian Green Olives, Capers, Pickled Onions and Herbs

16

### Summer Peppers

with Red Wine Vinegar, Mint and Oregano Dressing

18

### Slow-Cooked Zucchini and Squash

with Roman Beans, Peas, Mint and Reggiano

16

### Eggplant alla Norma

with San Marzano, Basil and Ricotta Salata

18

### GT Twice Cooked Potato Rosti

16

### Mac and Cheese

Baked Cavatelli with Montasio, Fontina and Reggiano

20

## Secondi di Verdure e Pesce

### Eggplant Parmigiana

35

### Gremolata-Crumbed Southern Garfish

59

### Swordfish

with Red Pepper and Mint Salsa

52

### Bigeye Tuna Steak

with Onions, Pine Nuts and Currants

55

### Rock Flathead

with Garum, White Balsamic and Herb Salad

55

### Southern Garfish

with Lemon, Caper and Green Sicilian Olives

59

### King George Whiting

with Parsley, Oregano and Chilli Salsa

75

### Coral Trout

with Calabrese Chilli and Anchovy Sardella

65

All credit and debit card incur a surcharge at the rate of your provider.

Tables of 8 and over incur a 10% discretionary service charge.

Sunday surcharge 10%.

Public holiday surcharge 15%.